



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 10 March 2021  
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

0

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

216

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

#### COVID-19 CONFIRMED CASES\*:

	This week :	Total to date since March 30, 2020:
Positive Tests in GEO Facility:	<input type="text" value="0"/>	<input type="text" value="219"/>
ICE Detainees under COVID monitoring:	<input type="text" value="0"/>	<input type="text" value="185"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="123"/>

#### DOCUMENTS RECEIVED:

\*See Supplemental Notes

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## **SUPPLEMENTAL NOTES:**

Request for information made on March 8, 2021. All population numbers current as of March 12, 2021.

### **KITCHEN DOCUMENTS:**

Opening/Closing Checklists and Menu provided, see attached documents.

### **MEDICAL:**

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of March 9, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 15 - RNs
- 9 - LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

*Change in staffing*

### **TEMPERATURE CHECKS:**

Logs provided; see attached documents.

### **LAW LIBRARY:**

Logs provided for February 28, 2021- March 6, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to three detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

**COVID-19 UPDATES:**

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases this week amongst the staff (GEO and ICE). They have also reported zero (0) positive cases this week amongst the detainees (USMS and ICE).

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of March 12, 2021

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of March 12, 2021

\*Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.\*

# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/15/2020

CYCLE 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
MONDAY	Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Sloppy Joe on Bun Potato Salad Carrots Lettuce & Tomato Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea	Polish Sausage Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage
TUESDAY	Dry Cereal T-Sausage Gravy Diced Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread Margarine Fruit Cobbler Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal Turkey Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Pinto Beans Potato Salad Cole Slaw Margarine Bun Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Garlic Bread Fruit Margarine Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Turkey Sausage Coffee Cake Sugar Coffee Milk 2 % Margarine Fresh Fruit	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/Dressing Combread Margarine Baked Apple Crisp Fortified Sugar Free Tea	Fajita Meat Grilled Onions & Peppers Refried Beans Grilled Potatoes Salsa Margarine Tortilla Fortified Sugar Free Beverage
FRIDAY	Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Tuna Salad Grilled Potatoes Green Beans Cole Slaw Ketchup Bread / Margarine Brownie Fortified Sugar Free Tea	Chili Mac Pinto Beans Corn Salad Garden Salad / Dressing Roll Margarine Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs Turkey Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Turkey, Sliced Vegetarian Beans Corn Salad Mustard Mayo Bread Margarine Cake w/ Icing Fortified Sugar Free Tea	Meatballs Mixed Vegetables Rice Lettuce Salad Dressing Ketchup Roll Margarine Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Scrambled Eggs w/ T-Ham Salsa Cinnamon Roll Tortilla Sugar Coffee Milk 2 %	Chicken Salad Potato Salad Carrot & Celery Sticks Green Beans Shredded Lettuce Onion Bread Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Carrots Beans Tortillas Strawberry Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291

Corporate Manager Food Service Menu Systems/Dietitian





**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 03-07-21 Time: 0300 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores					
no skin infections	N	A	N	A	
no diarrhea					
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		154	181	
and chemical agent used in Final Rinse	Lunch		158	185	
	Dinner		158	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110	110	200
	Lunch		112	113	200ppm
	Dinner		112	110	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-10.3	38.8	38.1
Record temperatures, Freezer and Walk-ins	PM		-8.4	38.6	39.2
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	120	120			

Signature, Cook Supervisor (AM)

DATE

03-07-21

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

3-8-21



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 3/6/2021

Time: 0300 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked					
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		164	182	—
and chemical agent used in Final Rinse	Lunch		158	188	—
	Dinner		151	182	—
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110	110	200 ppm
	Lunch		112	115	200 ppm
	Dinner		112	115	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-13	37.2	38.4
Record temperatures, Freezer and Walk-ins	PM		-9.6	37.3	38.5
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		64	67	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	115	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 3/5/2024

Time: 0200 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<div style="text-align: center; font-size: 2em;">X</div>				
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Temperature		Wash 150+	Rinse 180+	
	Breakfast		162	183	
	Lunch		150	188	
	Dinner		152	185	
<b>POT and PAN SINK</b>					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
	Breakfast		108	107	200ppm
	Lunch		110	112	200ppm
	Dinner		110	112	200ppm
<b>FREEZER and WALK-IN</b>					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
	AM		-13	38	38
Record temperatures, Freezer and Walk-ins	PM		-10.4	38	39
<b>DRY STORAGE</b>					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
	AM		67	68	
Record temperatures, Dry Storage Areas	PM		67	67	
<b>Water Temps &amp; Handwash Areas</b>					
	AM	PM			
	105-120 °F	105-120 °F			
	113	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 03.04.21

Time: 0300 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments		
	No	Yes	No	Yes			
All areas secure, no evidence of theft							
Workers reported to work, no open sores							
no skin infections							
no diarrhea							
Kitchen is in good general appearance							
All kitchen equipment operational & clean							
All tools and sharps inventoried							
All areas secure, lights out, exits locked							
<b>DISH MACHINE</b>	<b>Temperature</b>				<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast				155	184	
and chemical agent used in Final Rinse	Lunch				151	182	
	Dinner				155	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>				<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast				110	112	200 ppm
	Lunch				120	119	200 ppm
	Dinner				111	112	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>				<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM				-11	37.8	38.9
Record temperatures, Freezer and Walk-ins	PM				-7.2	38.5	39.4
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>				<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM				68	68	
Record temperatures, Dry Storage Areas	PM				68	68	
<b>Water Temps &amp; Handwash Areas</b>	AM		PM				
	105-120 °F		105-120 °F				
	120		110				

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 3.3.2021

Time: 0330 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance					
All kitchen equipment operational & clean					
All tools and sharps inventoried					
All areas secure, lights out, exits locked					
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		163	184	
and chemical agent used in Final Rinse	Lunch		152	181	
	Dinner		163	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		110	110	200ppm
	Lunch		125	120	200ppm
	Dinner		111	110	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-10.9	37.9	37.2
Record temperatures, Freezer and Walk-ins	PM		-7.2	38.5	39.6
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		67	67	
Record temperatures, Dry Storage Areas	PM		67	67	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	117	120			

Harris 3.3.2021  
Signature, Cook Supervisor (AM) DATE

Stowell  
Signature, Cook Supervisor (PM)

RAH 3.4.21  
FOOD SERVICE MANAGER DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 3/2/2021

Time: 0300 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		<u>164</u>	<u>183</u>	
and chemical agent used in Final Rinse	Lunch		<u>155</u>	<u>184</u>	
	Dinner		<u>153</u>	<u>185</u>	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		<u>110</u>	<u>110</u>	<u>200ppm</u>
	Lunch		<u>112</u>	<u>115</u>	<u>200ppm</u>
	Dinner		<u>113</u>	<u>119</u>	<u>200ppm</u>
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		<u>-9.9</u>	<u>37.4</u>	<u>38.8</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-9.4</u>	<u>39.6</u>	<u>39.0</u>
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		<u>67</u>	<u>67</u>	
Record temperatures, Dry Storage Areas	PM		<u>65</u>	<u>64</u>	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	<u>115</u>	<u>118</u>			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 3-1-21

Time: 0300 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		<u>151</u>		<u>180</u>
and chemical agent used in Final Rinse	Lunch		<u>155</u>		<u>188</u>
	Dinner		<u>158</u>		<u>188</u>
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		<u>110</u>		<u>111</u>
	Lunch		<u>112</u>		<u>115</u>
	Dinner		<u>110</u>		<u>110</u>
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		<u>-10.5</u>		<u>38.6</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-8.9</u>		<u>39.2</u>
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		<u>68</u>		<u>68</u>
Record temperatures, Dry Storage Areas	PM		<u>64</u>		<u>64</u>
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	<u>112</u>		<u>119</u>		

[Signature]  
Signature, Cook Supervisor (AM)

03-01-2021  
DATE

[Signature]  
Signature, Cook Supervisor (PM)

[Signature]  
FOOD SERVICE MANAGER

3-2-21  
DATE

**GEO Aurora ICE**  
**3130 N. Oakland St**

3/3/2021  
8:00:02 AM BCU

**Temperature**  
**°F**

A-1	73.51
A-2	72.31
A-3	72.50
A-4	72.02
B-1	72.81
B-2	73.01
B-3	72.81
B-4	73.12
C-1	72.31
C-2	73.82
C-3	70.60
C-4	72.02
E-1	72.81
E-2	73.01
D-1	70.90
ISOLATION	71.21
PATIENT ROOM	71.41
INTAKE/RECEIVING	70.31



## Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday, March 08, 2021**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
7-8-21	South-A	73.1	104.1		
	South-B	72.3	occupied		
	South-C	71.5	104.1		
	South-D	unoccupied			
	South-E	74.0	104.2		
	South-F	73.0	occupied		
	South-G	unoccupied			
	South-L	73.3	104.2		
	South-M	72.2	104.2		
	South-N	71.1	104.2		
	South-X	73.5	104.1		
	South-Y	72.7	104.1		
	South-Z	unoccupied			
	South SMU	unoccupied			
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT:

Sam Hanson

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



**Monday, March 8, 2021** 195 Aurora Detention Center  
**North Building** 3130 Oakland St.  
**Temperature Log** Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
3-8-21	A-1	104.0							
	A-2	104.1							
	A-3	104.1							
	A-4	104.1							
	B-1	104.2							
	B-2	104.2							
	B-3	104.1							
	B-4	104.1							
	C-1	104.1							
	C-2	104.1							
	C-3	104.1							
	C-4	104.1							
	D-1	104.0					N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	104.1					N/A	N/A	N/A
	E-2	104.1							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hanson SIGN: [Signature]

Write Legibly

**Medical Showers Temperature Log**

Name: \_\_\_\_\_ Date: \_\_\_\_\_

ROOM						
542	540	538	536	534	523	522

<b>Tub Room</b>